



WÖLFFER ESTATE  
VINEYARD

## THE GRAPES OF ROTH MERLOT 2020 BY WÖLFFER ESTATE

### REGION

*Appellation: Long Island, New York. Produced and bottled in Sagaponack, New York.* Under the meticulous care of Winemaker, Partner Roman Roth and Vineyard Manager Rich Pisacano, our vineyard encompasses 55 acres of sustainably farmed vines. Our unique combination of Bridgehampton loam soil and ocean breezes from the Atlantic, only 2.6 miles away, provide Bordeaux-like conditions, perfect to achieve the balance of ripeness and acidity of Wölffer's signature style: European elegance paired with the distinct typicity of Long Island terroir. When grapes are sourced outside our vineyard, they must meet rigorous Wölffer quality standards.

### GRAPES

92.5% Merlot grown by McCullough Vineyard in Cutchogue and 7.5% Cabernet Franc

### WINEMAKER'S NOTES

Dark ruby with a red brick hue in color. Beautiful ripe aromas of cassis, ripe plumbs, chocolate, hints of cinnamon and sandalwood fill the glass. The mouthfeel is rich and round and very flamboyant with great concentration of fruit, laced with elegant spiciness, hints of black pepper, some olive tapenade, milk chocolate and layers of soft velvet tannins. There is a lovely fine licorice note, fig compote and well-integrated toasted oak on the long and classic finish. This Merlot is very food friendly and has the power for great longevity for years to come.

### WHY THIS WINE?

The Grapes of Roth is Roman Roth's private label and is now among the premium wines of the Wölffer portfolio. Merlot is one of Long Island's signature varietals and The Grapes of Roth Merlot is one of the highest awarded wines on the East Coast. Merlot ripens perfectly in our climate and our soils, reaching complexity and layers that can stand up to the very best in the world.

### TECHNICAL DATA

The stage was set for a fantastic 2020 vintage, starting with warmer weather building up in June through a record-breaking hot August. An unusually long cool and dry September allowed for an extensive hang time. With nearly no morning dew, the grape skins kept healthy while the grapes ripened. The end of September and October were beautifully sunny but on the cooler side, further preserving the grapes as they slowly matured. After a beautiful long growing season we carefully hand harvest on October 23<sup>rd</sup>, 2020. The ripe Merlot grapes were handled gently and were destemmed on our DREAM destemmer and underwent a further rigorous selection on our sorting table. The Merlot fermented in stainless steel and the fermentation went up to 87°F. The cap management was done via pump-over or punch down three times a day. We did an extended maceration of 24 days, after which the grapes were gently transferred and pressed, separating the press fraction. After 4 days of settling, the wine was moved into French oak barriques-- 33% new, 33% one year old and 33% two years old. Malolactic fermentation finished 100% and the wine was carefully racked a total of only three times during the maturation time, which lasted for 20 months. The wine was bottled unfiltered and unfinned on August 5<sup>th</sup> 2022, resulting in only 3786 bottles 750 ml and 24 Magnums and 2 Jeraboams.

### ANALYSIS MERLOT

Brix at Harvest	20.8	Titratable Acidity	4.3 g/L	pH	3.6
Alc. by Volume	13.6%				

### SERVING SUGGESTIONS

Serve slightly cooler or just at room temperature. Pair this merlot with dishes you might think of for big, bold wines: steak, cassoulet, Duck and decadent dark chocolate desserts.

### SUGGESTED RETAIL PRICE

\$50.00 per bottle

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS  
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